

WAITING FOR L'ASSIETTE !



The health situation forces us to keep our restaurant, L'Assiette, closed. We remain ready to resume this incredible activity which, since summer 2019, brings us a magnificent satisfaction: that of receiving our guests in a friendly setting. Certainly a landmark for epicureans.

To keep you waiting and to make your mouth water, Sébastien Liegeard, Chef at L'Assiette, is pleased to share with you one of his latest culinary experiments: an incredible association with Pionnière, Côtes de Provence rosé 2018, that you may have the pleasure to taste this summer!

Green tuna curry

Ingredients (For 4 people):

1 carrot
1 white radish
1 yellow turnip
1 clove of garlic
1 shallot
1/2 bunch of parsley
600g of fresh thick slice of tuna
20cl of coconut cream
3 tsp. green curry powder
1 tsp. turmeric
1 tsp. of cumin
Salt
Pepper
Herbs of Provence
Olive oil
15cl of rosé wine
(we recommend Magali Côtes de Provence Rosé!)

Préparation (30 minutes) :

Peel and clean the vegetables and the garlic clove then cut them in small cubes.

Brown them in a frying pan with a little olive oil, a pinch of salt and pepper. Leave to brown over low heat until the vegetables are just golden. Set aside to keep warm in the oven at 90°C.

In the same frying pan, add a drizzle of olive oil and place your thick slice of tuna. Cook over medium heat for 5 minutes on each side. Season with salt and pepper. Keep warm with the vegetables.

Préparation of the curry paste (10 minutes) :

Place spices in a bowl. Dissolve in 4 teaspoons of olive oil. Mix to a thick consistency. Sauté the finely chopped shallot in the cooking pan (not rinsed). Add the curry paste, mix and deglaze with the rosé wine.

Reduce and add the coconut cream.

When ready to eat, place the vegetables and the tuna, cut into large squares, in a soup plate. Pour the curry sauce on top.



Let's walk in the vineyard

On foot or by electric bike, fall in love with nature and beautiful landscapes at Figuière. Walk along the paths in the heart of the vineyard with the help of an educational road-book. Along the way, you will discover our magnificent terroir, its grape varieties and its panoramas, overlooking the bay of the Giens peninsula and the island of Porquerolles. The most epicurean explorers will punctuate their stroll with a picnic delivered by our teams for a deserved break under a shady pine forest.

Mathieu Duval-Destin, manager of « Les chemins de la vigne » in La Londe, bike rental and Figuière partner.

Why is this type of activity perfectly adapted to our region?

The pleasure of cycling is widespread, mastered by most of us and accessible to all. Nevertheless, a significant difference in altitude and/or a long distance can transform this leisure activity into a real physical sport that puts off many people from riding a bike in such conditions.

The electric bike is the answer to this problem and opens the field of possibilities for those who are not experienced athletes. It is accessible to the greater public and allows visitors to discover the territories with a significant (electric) help.

We have chosen mountain biking in particular because we wanted to help people discover the Var in a different way than by asphalt roads.

Who is this activity aimed at?

A very eclectic clientele: of all ages, all nationalities and all levels of sport, from locals to vacationers.

But all have one thing in common: a love of nature. Our guests are looking for a different way of visiting, more free, more natural.

A word to conclude ?

Our objective is to promote the charms of the Var region: its coastline, its vineyards but also its mountains. A responsible operation, a sustainable development, a will to introduce the richness of our soils and our magnificent vineyards, at the foot of the Maures massif.



Back to the boutique

Back from a walk, the store is a warm and friendly place to meet and share a convivial moment around a nice tasting of the Domaine's wines. It will be educational, led by Catherine and her team, all of whom are well versed in the exercise: sharing their passion for wine.

For those who would like to go behind the scenes of the wine making process, cellar tours in French or English, in groups of 10 people, are offered every Thursday during the summer months starting at 10:00 a.m. (by reservation only).

Numerous artists, whose work resonates with the creative vision of the Domaine, are exhibited in the Boutique throughout the year.

And finally, if the sanitary conditions allow it, don't miss the Figuière Festival: 3 evenings of live shows in the vineyards. Dates to be confirmed; hopefully in July 2021!